

E. SUSTAINABILITY CHECKLIST FOR FOOD VENDORS

Please use this checklist to do your part in helping us achieve a low-impact, sustainable event. This is a list of basic sustainability efforts that can be adopted. We encourage you to think of more actions to implement that may not be included here.

Please also review the additional provided resources which include The City of Orlando's Single-Use Products Policy flyer, acceptable recyclable items and acceptable food waste items. If you have any questions or ideas, please contact your event contact.

- ☐ Do not use or provide single-use items (including for personal use) and review the provided City of Orlando Single-Use Products Policy flyer.
 - » Common items such as wood stirrers, compostable/paper straws, and compostable bags may be used instead and can be made upon customer request only.
- ☐ Select local, organic and seasonal foods and set a baseline percentage goal for locally sourced foods.
- ☐ Provide vegetarian and vegan options.
- ☐ For non-vegetarian options, choose sustainable seafood, free-range chicken, grass-fed beef, and non-dairy alternatives.
- ☐ Offer bulk condiments and fountain beverages instead of individual packets, cans or bottles.
- ☐ Use organic and/or fair-trade certified coffee and tea products.
- ☐ Offer non-dairy milk alternatives and bulk sized creamers.
- ☐ Allow participants to use their reusable cups for beverages and consider offering an incentive for this eco-action.
- ☐ Offer reusable to-go containers and cups/mugs for purchase.
- ☐ Use reusable or biodegradable dinnerware, flatware, straws and/or linens.
- ☐ Identify which items from your operations are truly recyclable using the provided acceptable recyclables signage.
- ☐ Participate in recycling and food waste collection during the event.
- ☐ Work with event organizers to ensure signage for proper recycling and food waste sorting are nearby for your customers and staff.
- ☐ Collect used grease and cooking oil in shatter-proof containers and coordinate a drop off at the closest local facility during their hours of operation: orlando.gov/grease
- ☐ Work with the event planner to establish a food donation strategy for excess edible food and be prepared to have someone deliver the donation.
- ☐ Print receipts upon request only or go fully digital for purchases.